

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior revisions, and listings, of claims in the application.

Listing of Claims:

1. (Currently Amended) An injection molded meat-based composition comprising:

at least one animal product comprising about 10% to about 50% by weight of the composition, wherein said at least one animal product comprises at least one type of meat **comprising breast meat, thigh meat, offal items, organ meats, or a combination thereof;**

at least one carrying agent comprising about 90% to about 50% by weight of the composition, wherein said at least one carrying agent comprises a copolymer and powdered vegetable starches; and

wherein said at least one animal product comprises: (i) a particle size of between about 300 and about 1,200 microns, and (ii) less than about 20% moisture content by weight.
2. (Original) The composition of claim 1, wherein said at least one animal product comprises a meat product, poultry product, aquatic animal product, or a combination thereof.
3. (Original) The composition of claim 2, wherein said at least one animal product comprises a product from beef, pork, lamb, turkey, chicken, buffalo, venison, rabbit, duck, goose, fish, shellfish, or a combination thereof.
4. (Previously Presented) The composition of claim 1, wherein said at least one animal product further comprises cartilage powder.
5. (Canceled) The composition of claim 1, wherein said at least one animal product comprises less than about 20% moisture content by weight.

6. (Currently Amended) The composition of claim 5 1, wherein said at least one animal product comprises less than about 10% moisture content by weight.

7. (Canceled) The composition of claim 1, wherein said at least one carrying agent further comprises powdered vegetable starches.

8. (Original) The composition of claim 1, wherein said composition further comprises at least one nutraceutical.

9. (Original) The composition of claim 8, wherein said at least one nutraceutical comprises vitamins, amino acids, minerals, enzymes, herbs, or a combination thereof.

10. (Original) The composition of claim 8, wherein said at least one nutraceutical comprises methylsulfonylmethane (MSM), glucosamine, chondroitin, cetyl myristoleate, alfalfa, alpha amylase, beta carotene, blue green algae, brewer's yeast, cat's claw (i.e., Una de Gato), desiccated liver, evening primrose oil, L methionine, oyster shell, papain, pine bark, potassium (citrate), selenium (yeast), shark cartilage, taurine, vitamin C, vitamin E, whey protein, zinc (dipeptide chelate), or a combination thereof.

11. (Original) The composition of claim 8, wherein said at least one nutraceutical comprises less than or equal to about 30% by weight of the composition.

12. (Currently Amended) A process for producing an injection molded meat-based product comprising the following steps:

(a) pulverizing an animal product to a particle size of between about 300 and about 1,200 microns, to produce a milled meat product, wherein said at least one animal product comprises: (i) at least one type of meat comprising breast meat, thigh meat, offal items, organ meats, or a combination thereof, and (ii) less than about 20% moisture content by weight;

(b) blending the milled meat product with a copolymer carrying agent until homogeneity of a blended product is achieved; and

wherein the blended product comprises about 10% to about 50% by weight of the milled meat product and about 90% to about 50% by weight of the copolymer carrying agent; and wherein the copolymer carrying agent further comprises powdered vegetable starches.

13. (Original) The process of claim 12, wherein said process further comprises the following steps:

- (c) feeding the blended product into a mold; and
- (d) removing the blended product from the mold.

14. (Original) The process of claim 13, wherein at step (c), the blended product is fed into the mold at a cavity temperature of between about 300 to 500 °F.

15. (Original) The process of claim 13, wherein, prior to step (d), the process further comprises a residency time of between about 45 and about 70 seconds.

16. (Original) The process of claim 13, wherein said mold comprises at least one cavity.

17. (Previously Presented) The process of claim 12, wherein step (b) further comprises blending the milled meat product and copolymer carrying agent with a nutraceutical.

18. (Original) The process of claim 17, wherein said blended product comprises not greater than about 30% by weight of the nutraceutical.

19. (Original) The process of claim 13, wherein the mixture is subjected to approximately 1,000 psi during step (c).

20. (Original) An injection molded meat-based product obtained by the process of claim 13.